

☐ Failed ☐ Closed ☐ IHH

State of Maine Health Inspection Report

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Establishment Name KENTUCKY FRIED CHICKEN/ TACO BELL		Critical Violations 3		Date 3/22/2019	
As Authorized by 22 MRSA § 2496		Non-Critical Violations 3		Time In 10:50 AM	
		Certified Food Protection Manager Y		Time Out 1:00 PM	
License Expiry Date/EST. ID# 12/28/2019 / 113		Address 1201 LISBON ST		City LEWISTON	
		Zip Code 04240-5031		Telephone 207-784-4079	
License Type MUN - EATING PLACE		Owner Name CONIFER INDUSTRIES INC		Purpose of Inspection Regular	
		License Posted Yes		Risk Category	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R

COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R
Supervision				
1	IN	PIC present, demonstrates knowledge, and performs duties		
Employee Health				
2	IN	Management awareness; policy present		
3	IN	Proper use of reporting, restriction & exclusion		
Good Hygienic Practices				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
6	OUT	Hands clean & properly washed		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed		
8	IN	Adequate handwashing facilities supplied & accessible		
Approved Source				
9	IN	Food obtained from approved source		
10	IN	Food received at proper temperature		
11	IN	Food in good condition, safe, & unadulterated		
12	IN	Required records available: shellstock tags parasite destruction		
Protection from Contamination				
13	IN	Food separated & protected		
14	IN	Food-contact surfaces: cleaned and sanitized		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			COS	R
Potentially Hazardous Food Time/Temperature				
16	IN	Proper cooking time & temperatures		
17	IN	Proper reheating procedures for hot holding		
18	IN	Proper cooling time & temperatures		
19	IN	Proper hot holding temperatures		
20	IN	Proper cold holding temperatures		
21	IN	Proper date marking & disposition		
22	IN	Time as a public health control: procedures & record		
Consumer Advisory				
23	IN	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations				
24	IN	Pasteurized foods used; prohibited foods not offered		
Chemical				
25	IN	Food additives: approved & properly used		
26	IN	Toxic substances properly identified, stored & used		
Conformance with Approved Procedures				
27	IN	Compliance with variance, specialized process, & HACCP plan		

Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

			COS	R
Safe Food and Water				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
Food Temperature Control				
31	IN	Proper cooling methods used; adequate equipment for temperature control		
32	IN	Plant food properly cooked for hot holding		
33	IN	Approved thawing methods used		
34	IN	Thermometers provided and accurate		
Food Identification				
35	IN	Food properly labeled; original container		
Prevention of Food Contamination				
36	IN	Insects, rodents, & animals not present		
37	IN	Contamination prevented during food preparation, storage & display		
38	IN	Personal cleanliness		
39	IN	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

			COS	R
Proper Use of Utensils				
41	IN	In-use utensils: properly stored		
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	IN	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
Utensils, Equipment and Vending				
45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	X	Non-food contact surfaces clean		
Physical Facilities				
48	IN	Hot & cold water available; adequate pressure		
49	X	Plumbing installed; proper backflow devices		X
50	IN	Sewage & waste water properly disposed		
51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
52	IN	Garbage & refuse properly disposed; facilities maintained		
53	X	Physical facilities installed, maintained, & clean		X
54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date: 3/22/2019

Health Inspector (Signature)

Follow-up: ☐ YES ☒ NO Date of Follow-up:

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Establishment Name KENTUCKY FRIED CHICKEN/ TACO BELL		As Authorized by 22 MRSA § 2496		Date <u>3/22/2019</u>
License Expiry Date/EST. ID# 12/28/2019 / 113	Address 1201 LISBON ST	City / State LEWISTON / ME	Zip Code 04240-5031	Telephone 207-784-4079

Temperature Observations

Location	Temperature	Notes
Quat sanitizer	200 ppm	3 bay sink
Coleslaw	39*	Service line cooler
Chicken strips	158*	Hot holding
Quat sanitizer	200 ppm	Sanitizer bucket
Cooked fajita chicken	172*	Hot holding
Coleslaw	36*	Walk in cooler #1
Chicken wing	159*	Hot holding
Raw chicken	35*	Walk in cooler #2
Guacamole	42*	Deli style cooling unit (top)
Taco beef	178*	Hot holding
Mashed potato	162*	Hot holding
Water	123*	Handwash station (rear)

Person in Charge (Signature)

P.F. Kristena Moody

Date: 3/22/2019

Health Inspector (Signature)

Ron Sanborn

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Establishment Name

KENTUCKY FRIED CHICKEN/ TACO BELL

Date 3/22/2019

License Expiry Date/EST. ID#
12/28/2019 / 113

Address
1201 LISBON ST

City / State
LEWISTON

ME

Zip Code
04240-5031

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code

6: 2-301.14: C: Food employees are not cleaning their hands and exposed portions of their arms as required.

INSPECTOR NOTES: Food employees not washing their hands and arms when changing tasks. Wash hands properly after assignments that require changing gloves and/or duties.

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: Walk in cooler/freezer paneling has deteriorated leaving holes and gaps in the surface. Walk in freezer fan unit has a blade not working. Make proper repairs to be smooth, sealed and easily cleanable. Hire qualified technician to make repair.

47: 4-601.11.(C): C: Nonfood contact surfaces are not clean.

INSPECTOR NOTES: Hot holding station (box) has an accumulation of old food that could contaminate held foods. Clean and sanitize more often and as necessary. Tops of most equipment have a large accumulation of built up grease and dust. Clean daily to prevent build-up.

49: 5-205.15: C: Plumbing system not properly maintained in good repair.

INSPECTOR NOTES: **REPEAT** Dish area handwash station manual foot pedal broken making it difficult to acquire hot water. Hire qualified plumber to make repair.

53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: **REPEAT** Floors and coving behind and below equipment have a large build up of foods, grease and dust. Move equipment, safe and applicable items to maintain clean floors, coving and walls.

54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: Ventilation in breaching area, both restrooms and walk in cooler units have an accumulation of dust and debris. Clean more often and as necessary.

Person in Charge (Signature)

P.F. Kristena Moody

Date: 3/22/2019

Health Inspector (Signature)

Ron Sanborn

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Inspection Notes

This report is an identical report originally completed on 3/22/19 except for the following corrected, listed items and will replace the original report.

- 1) The purpose of the report is a "Regular" inspection rather than a "Special Investigation"
- 2) Citation 47: 602.13 is a double debit and will be included in the marked citation: 47: 4-601.11
- 3) Citation 53: 6-501.11 was incorrectly debited and will be debited as 45: 4-501.11

Certified Food Protection Manager: Kristen Moody exp.5/4/23 cert.# 16394842

Unless directed otherwise, all Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate. A CFPM must be hired at the time of a new eating establishment opening or within 60 days of when a CFPM leaves employment. For a list of CFPM courses and trainers go to

<http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, carol.gott@maine.gov or faxing to 207-287-3165.

Please include the name of your establishment and the establishment ID# with your certification(s).

Employee Health Policy:

The Health Inspection Program has implemented an educational public health initiative on Employee Health on March 1, 2017. The policy handouts will be provided to you by your inspector and reviewed during inspection for compliance. They are also available on the Program's website: <http://www.maine.gov/healthinspection>

2013 Maine Food Code Adoption:

The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy, <http://www.maine.gov/healthinspection>. Following are a few of the major changes: * No Bare Hand Contact with Ready-To-Eat Food. * Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. * Date marking of Ready-to-eat potentially hazardous foods.

Violation Correction Timeframe:

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact Louis Lachance when the critical violation has been addressed at 207-513-3125 extension 3224 or at llachance@lewistonmaine.gov. Non-critical violations must be corrected within 30 days. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department to include fines and penalties. License renewals can be denied if violations are not corrected within the noted timeframes.

C= Critical violation and NC= Non-critical violation:

"Critical violation" means a provision of the Food Code that, if in non-compliance, is more likely than other violations to contribute to food contamination, illness or environmental health hazard.

Additional Inspection Fee:

License fees provide for two inspections per year. When additional inspections are required, the Department may charge an additional \$100 fee to cover the costs of each additional inspection or visit.

Person in Charge (Signature)

P.F. Kristena Moody

Date: 3/22/2019

Health Inspector (Signature)

Carol Lachance

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Inspection Notes

Document Retention/Posting:

Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)

P.F. Kristena Moody

Date: 3/22/2019

Health Inspector (Signature)

Ron Sanborn